

SET MENU

KITCHEN & BAR



NATALIA
GONCHAROVA
TRAI BLAZER
OF ART AND
DESIGN

TATE MODERN
6 JUN – 8 SEP 2019

SET MENU

KITCHEN & BAR

Natalia Goncharova spent much of her life working in Paris, and along with other artists and writers used to frequent Restaurant Le Petit Saint-Benoit in Saint-Germain which is still trading today. This menu is a celebration of that connection to classic Parisian bistro food.

2 COURSES £19.95

3 COURSES £24.50

STARTERS

TERRINE DE PORC, POMMES ET ABRICOTS,
CHUTNEY À LA RHUBARBE ET AU GINGEMBRE, CORNICHONS
Pressed pork and apple terrine, rhubarb & ginger chutney, cornichons

RILLETTES DE MAQUEREAUX, SALADE VERTE, BAGUETTE GRILLÉE
Mackerel rillettes, Herb leaf salad, toasted baguette

SOUPE À L'OIGNON, CROÛTON AU GRUYÈRE
French onion soup, Gruyere crouton

MAINS

LOCH DUART SAUMON, BETTE À CARDE ARC-EN-CIEL, SAUCE VIERGE
Loch Duart Salmon, buttered rainbow chard, sauce vierge

STEAK AU POIVRE ET FRITES
Peppered Steak and fries

RATATOUILLE, GRANOLA AU BASILIC
Provençal Ratatouille, basil granola

DESSERTS

MILLE-FEUILLES AUX FRAISES ET PISTACHES
Strawberry & pistachio mille-feuille

PRUNEAUX À L'ARMAGNAC, GLACE À LA VANILLE, CAFÉ DE TATE
Prunes soaked in Armagnac, vanilla ice cream, Tate coffee

PÊCHES RÔTIES AU MIEL, MUESLI AUX AMANDES, SORBET À LA FRAMBOISE
Honey roasted peaches, almond granola, raspberry sorbet

OUR DISHES MAY CONTAIN ALLERGENS, PLEASE ASK A MEMBER OF STAFF FOR FURTHER DETAILS.